			Department of Divis								,
			Food Estab	<u>lishm</u>	<u>rent</u>	Insp	ection	Report	Page 1	_ of _	1
	TION RSN TYPE	GRADE	INSPECTION DA	TE 1	ESTA		NT NAME				
egular		4 \ 1	8/31/5	The second second	2501			Harrs			
llow-u				E OUT	PERM	AIT HOLD	ER	A			
omplair	nt	RATING	11:05An 12	00 p4		<u> </u>	10	Company UC			
vestiga	ation		SANITARY PERMIT	NO.	LOCA	TION (Ad	Idress) Lo	Company UC.	i'LIUNESI'M	7 44	.11
her:		$I \cap I$	170000 96	,4	L	DERLO	6404				
£	STABLISHME		AREA TELE	PHONE	NO. O	i Risk Fac	tor/interve	ntion Violations	O RISK	CATEG	OF
	H2+	at l	1 637	-1247	No. of	Repeat R	Risk Factor	/Intervention Violations	0		
The state of								HEALTH INTERVEN	TIONS	70	_
		And in case of the last of the						in appropriate box for COS and/or R	The second secon		_
N ≃ In	compliance OL							e during inspection R = Repeat viol		ement o	oint
	ance Status			COS R			ance Stat		7747034	S R	_
		Supe	rvision				The second secon	otentially Hazardous Food (T			
1 (1)	OUT		present, demonstrates		6	16 IN	OUT WA	N/O Proper cooking time and temper	atures	T	T
- 12	001	knowledge, and po						N/O Proper reheating procedures for			T
			ee Health					N/D Proper cooling time and tempera	tures		
			reness, policy present		6			NO Proper hot holding temperatures			
N	OUT		orting, restriction & exclusion		6		OUT (NA	Proper cold holding temperature			1
13			enic Practices			21 IN	OUT (WA)	N/O Proper date marking and disposi	tion		\perp
(N	OUT N/A N/O	Proper eating, tast tobacco use	ting, drinking, betelnut, or		6			Consumer Advisory			
100				-							-
			eyes, nose, and mouth		6	22 111	OUT (N/A)	Consumer Advisory provided for	raw or		L
(IN)		Hands clean and p			6	22 114	OUT (WA)	undercooked foods			
-			tact with ready-to-eat foods or					Highly Susceptible Popula	Hone		_
100	OUT N/A N/O	1	method properly followed		6		-	Pasteurized foods used; prohibite		_	Т
17		The same of the sa	shing facilities supplied &	10-2-52-5		23 IN	OUT (N/A)	offered	a roods rict		
	OUT	accessible			6		Maria III	Chemical			
-		Approve	ed Source			0				1	T
(N)	OUT	Food obtained from	n approved source	1 000000	6	24 N	OUT N/A	Food additives; approved and pro	operly used		
) IN	OUT (NA) N/O	Food received at p	roper temperature		6	25 (N)	- CALIT	Toxic substances properly identif	ied, stored,		t
10	ОЛТ	Food in good cond	lition, safe, and unadulterated	-UV	6	25	001	used		THE SHATE OF	1
2 IN	OUT WA N/O	Required records a	available: shelfstock tags,		6		C	onformance with Approved P	rocedures		
1	001 (5)100	parasite destructio			L"	26 IN	OUT (WA)	Compliance with variance, specia	lized		Т
	a water when the		n Contamination					process, and HACCP plan			
4 HM1			nd protected	\rightarrow	6		17 1 7 4	are improper practices or procedure	ملة من المنائلة معالمة		
3 N)			1 10 11 1			R	usk tactors		s identined as th	e most	7
4 (N)	OUT N/A	Food contact surfa	ces: cleaned & sanitized	\rightarrow	6			tributing factors of foodborne illness			
4 (1)	OUT N/A	Food contact surfa Proper disposition	of returned, previously	\pm	6	pı	revalent con		or injury. Public	Health	
4 (1)	OUT N/A	Food contact surfa Proper disposition	of returned, previously ned, and unsafe food	DRET	6	pi ir	revalent con nterventions	tributing factors of foodborne illness	or injury. Public	Health	
	OUT N/A	Food contact surfa Proper disposition served, recondition	of returned, previously ned, and unsafe food GOO	DD RET	6 AlL	PRAC	revalent con nterventions	tributing factors of foodborne illness are control measures to prevent foo	or Injury. Public Ibome illness or	Health	
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